

August Teaser Support Valley Events

Your Y.E.S. board encourages members to participate in the many special events occurring this August in our beautiful valley. Here are a few:

August 1&2: The Moxee Hop Festival. Celebrate the harvesting of the hops, live entertainment, a beer garden, and food and craft booths.

August 9: Prosser Wine and Food Fair. Featuring 34 wineries and 15 food vendors at the Walter Clore Center in Prosser.

August 16: A Case of the Blues and All That Jazz. Music, wine tasting, microbrews, spirits, food vendors and silent auction items at Sarg Hubbard Park on the Yakima Greenway.

August 23: Snake in the Glass Party. This event is for passport holders of the Rattlesnake Hills Wine Trail. Check the website for details.

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Plan Ahead Y.E.S. Calendar of Upcoming Events

August...

No Y.E.S. event

Support the Valley events

September 21...

Annual Bus Trip

WA side of Columbia Gorge

October 8...

Art & Walla Walla Wines

Larson Gallery

~ Robin Kisala

Come Enjoy Apples at Apple Tree

Come join us for a memorable evening at Apple Tree Golf Course and enjoy the ambience while tasting wine from Gilbert Cellars and sipping different flavors of moonshine from our local distilleries. The setup will be just east of the old red barn that sits west of the club house. A parking attendant will help guide you to the parking area on the opposite (west) side of the barn.



Come mingle, taste and take in the view of this magnificent Apple Tree Golf Course. It is Men's Night at the golf course on Wednesdays, so we will be able to watch them in action, plus partake in some golf-themed fun and games ourselves. While we all enjoy a delicious meal prepared by the chef from Apple Tree, we will have the opportunity to taste a variety of beverages.

Glacier Basin will be bringing their Grappa, Cherry Brandy and Apple Brandy. **Swede Hill** will be featuring their Apple Pie Moonshine. **Gilbert Cellars** will have a variety of wines for tasting. Bring your checkbooks because all three will be able to sell their products right on the spot. In addition Brad Baldwin from Stems will be choosing a nice apple-based greeting wine for all to try, and he reminds members that they always receive 20 percent off at Stems.

Since we will be outside, you may want to wear sensible shoes as we will be on gravel and grass, and bring a light jacket, depending on the weather. **Please bring your own wine glass or two**, and a wine glass holder plate would be convenient if you have one. Shot glasses for tasting moonshine will be provided. Complimentary photographs will be taken by Jeff Buege in front of the red barn, so come with a smile.

Date: Wednesday, July 9

Place: Apple Tree Golf Course

Time: 6:30 p.m. registration; 7 p.m. start

Cost: \$35 members; \$40 guests

Mail-in registrations must be postmarked by Thursday, July 3.

Online reservations accepted until midnight, Sunday, July 6.

Phone calls until 8 p.m. Monday, July 7. Call Marie Clark at 697-3364.

~ Dorene Boyle



Eat this... Drink that

*Recipe submitted by Terese Abreu
Wine suggested by Brad Baldwin*



This month: **Pear and Blue Cheese Puff Pastry Bites** paired with **Cougar Crest 2012 Viognier**. Regular price: \$20.00 Y.E.S. price: \$16.00 at Stems, downtown Yakima.

Pear and Blue Cheese Puff Pastry Bites



Pre-heat oven to 350° F

1. Line cookie sheet with parchment paper.
2. Cut sheet of puff pastry into bite-size squares large enough for one pear slice.
3. Place pastry squares on cookie sheet.
4. Top each square with one thin slice of fresh pear and 1 tsp. blue cheese.

Bake until pastry is puffed and golden, 10-15 minutes. Allow to cool before serving.

Bonus Recipe! Infused Ice Cubes

Refreshing and beautiful infused water by the glass can be a snap when you use these.

In an ice cube tray:

1. Place one quarter of a lemon slice and one raspberry into four cubes.
2. Place a basil leaf and two or three blueberries into four cubes.
3. Place a small sprig of thyme, one half of a strawberry and one small curl of lemon peel into four cubes.
4. Place one small curl of lime peel and a small piece of cucumber slice into four cubes.

Carefully fill tray with water so fruits and herbs don't float out. Freeze and enjoy!



Wine **Trivia**

*Test your wine knowledge each month
with a new wine term and definition.*

Vertical vs. Horizontal tasting: Vertical tasting involves sampling the same varietal wine from the same vineyard from different years. Horizontal tasting involves sampling the same vintage year and wine from different wineries.

Submitted by Robin Kisala

June Recap AntoLin/Lookout Point

Y.E.S. members enjoyed a double treat at the June event where we were able to sample selections from both **Lookout Point Winery** and **AntoLin Cellars**. Ivone Petzinger prepared her famously scrumptious treats to go with the wine and to add to our enjoyment, the wine makers offered a 15 percent discount for wines purchased at the event. Yes!

AntoLin poured first. A refreshing 2011 Estate Riesling crafted in the German-style was served with pear, blue cheese and puff pastry tartlets. This was followed with a very nice 2011 Chardonnay paired with shrimp and roasted pineapple kabobs. Next we were treated to AntoLin's special 2010 Carmenere which is a light red wine perfect for summer drinking. Tony explained to us how this French Bordeaux-style varietal was once thought to be extinct due to wine plague in Europe in 1867 but it was actually still around in other countries and thought to be a Merlot. AntoLin finished with their 2009 Syrah which is a blend of wine fermented in new American oak and new and old French oak. The Syrah was served with the most interesting and delicious cold pulled pork crostini.

Lookout Point followed with a pour of their gold-medal-winning 2009 Malbec, which was paired with roasted red pepper and rosemary lamb in endive leaves, and was closely followed by a tasting of their double-gold winner 2008 Malbec. It was fun to try this vertical tasting and compare the difference between the vintage years. Lookout Point then poured a lovely 2011 Grenache made in the Rhone style with Grenache, Syrah and Mourvedre which Ivone expertly paired with shallot, mushroom and spinach mini soufflés. The final pour of the evening was a special and unique medal-winning blend of Malbec and Grenache called Two Coyotes, which George explained got its name from the Zillah vineyards where the grapes are grown, and was paired with decadent chocolate truffle torte bites.

Y.E.S. members enjoyed a perfectly lovely and educational evening in a terrific venue with extremely gracious hosts. How could we go wrong? Thank you AntoLin and Lookout Point! And happy 21st anniversary to George and Ivone Petzinger.

~ Terese Abreu

A Must Explore: The Naramata Bench

My initial intention was to write a piece on the Okanagan Valley of British Columbia. It is an amazing place, well worth exploring. However, after our latest visit to the area, there's one distinct part of the Okanagan that stands out on its own: the Naramata Bench.

The Naramata Bench is essentially the southeastern shoreline of Lake Okanagan, just a short drive northwest of Penticton. Located within Canada's "pocket desert," so named for its unusually arid climate which is perfect for growing a wide array of wine grapes, "The Bench" features vineyards that slope down to the waterline. Twenty-four wineries dot the area, most surrounded by estate-grown vineyards. While Merlot and Chardonnay are still the most common grapes grown, both growers and winemakers in the area take great pride in the fact that they arguably have conquered the finicky Pinot Noir grape.

Virtually all of the wineries in this area are family-run ventures, each offering a wide selection of bottled bliss. Always on the lookout for new grapes to try, on this particular trip we were introduced to Schonberger, Kerner and Pinot Meunier varietals, along with too many creative blends to list by name.

Distinguishing itself from the rest of the Okanagan Valley comes naturally to those who apply their talents on the Naramata Bench. **Therapy Vineyards** is particularly imaginative when it comes to naming their wines: Fizzio Therapy (sparkling red and white); Freudian Sip (white blend), and Pink Freud (Rosé) highlight the names in their portfolio. **Ruby Blues Winery** set out to highlight their funky sixties roots, complete with a Volkswagen Minivan that serves as an inviting entrance to the winery. Many places — such as **Black Widow**, **Misconduct** and **Bench 1775** wineries — offer a myriad of blends to compliment every culinary experience. And it's simply hard to find a favorite from the selection of fine wines you'll encounter at **La Frenz Winery**, which was a featured participant in this year's Platinum dinner!

For those who like it fruity, **Elephant Island Winery** features a selection of pear, cherry, black currant, blackberry and raspberry wines. More traditional but just a stone's throw away is **Deep Roots Winery** (which had just opened a week prior to our visit), offering a tasting selection of estate-grown Gamay, Syrah and Malbec.

Since it's more than just a day trip from Yakima, Penticton is a great town that offers a variety of accommodations ranging from beach motels to a casino resort. If you're partial to a B&B experience, there's certainly no shortage of them located along the winding roads between Penticton and Naramata. In fact, a few of the wineries (**DeAngelo**, **3 Mile Estate**, Elephant Island, Therapy, Deep Roots, and Black Widow) offer rooms or cottages overlooking their respective estates. There should be no rush when exploring the Naramata Bench, so plan to set aside two days for sampling some of the best wines Canada has to offer.

While the flora, fauna and incredible wines make it well worth the five-hour drive north, it's the people you meet while on your adventure that are the true highlight. The locals are friendly, sincere and willing to share the story of their foray into wine. As they say on the Naramata Bench, "There's a story in every bottle — character in every bag."

~ Bryan Hollenbaugh

What: Apples at Apple Tree

When: Wed., July 9 — 6:30 p.m. registration; 7 p.m. start

Where: Apple Tree Golf Course

Yes, we'll be there...

Name(s) _____

Name(s) _____

Phone: _____

Important: Please include your phone number.

REGISTRATION DEADLINE

Postmarked by July 3, 2014

Or pay online at the Y.E.S. website
by MIDNIGHT, JULY 6, 2014

www.yakimawine.org

Members ----- @ \$35 = \$ _____

Guests ----- @ \$40 = \$ _____

Total Enclosed: \$ _____

If you would like to help with this tasting, please select one of the following:

Set Up Food Prep Registration Greeter Pours Clean Up

Please clip and mail this form with your check to: Yakima Enological Society, PO Box 2395, Yakima WA 98907

All reservations must be paid for in advance and are NON REFUNDABLE

Yakima Enological Society

PO Box 2395, Yakima WA 98907
Email: contact@yakimawine.org
Web: www.yakimawine.org

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We're on the Web...
www.yakimawine.org

*This newsletter published by Jonelle Foutz,
Write Mind, PO Box 1194, Yakima WA 98907*

President's Corner

July 2014

Our Y.E.S. President is on vacation this month! While Gerry is away, please enjoy Bryan Hollenbaugh's great article about Canada's Naramata Bench.

Welcome, New Members!



This month we welcome new member **Kathryn Bauer**. She attended her first meeting at the Antolin/Lookout Point event and jumped right in helping set up. Remember... any of you are welcome to help with the events. Just let the folks organizing the event know you are available to help. You can also send a message to the Y.E.S. email address (contact@yakimawine.org) saying that you'd like to help.

We also got a few more renewals so our membership is now at 102. If you have friends that haven't yet renewed their membership or haven't yet joined our club, let them know it's not too late. They can find the membership form on the Y.E.S. website.

~ Susan McPhee

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In addition, many of our favorite local wineries and Bale Breaker's microbrewery are having special summer events including dinner and a movie, barbecues, music series, desserts and wine pairings. Visit the wineries' websites or www.wineyakimavalley.org, or www.visityakima.com for more exciting events to be a part of in August.

~ Jill Skone

Yakima Enological Society
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